



RECIPE | TOMATOES

WHIPPED RICOTTA TOMATO CROSTINI



20 min

10 min
PREP.

10 min
COOKING



12



Easy

INGREDIENTS

- 1 dry pint Pure Flavor® Tiki Tomatoes™, quartered
- 1 French baguette, sliced
- 1 clove garlic, minced
- 1 cup ricotta cheese
- 2 tbsp olive oil, divided
- 1½ tbsp basil, finely chopped
- ½ tsp honey
- Salt & pepper, to taste



DIRECTIONS

- 1 Preheat oven to 350°F. Arrange bread slices in a single layer on a large baking pan. Bake for 10 minutes until toasted.
- 2 In a small bowl, combine tomatoes, 1 tablespoon olive oil, and salt & pepper. Set aside.
- 3 In a medium bowl whip together ricotta cheese, remaining olive oil, honey, basil, garlic, and salt & pepper to taste.
- 4 To serve, spread a large spoonful of ricotta onto each piece of bread. Top with a spoonful of the tomato mixture.

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